




DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	POOLS	09	0	Yes
FOR NUMEROUS DAYS SINCE THE LAST INSPECTION, THE FREE CHLORINE RESIDUAL IN THE POOLS WAS MEASURED ABOVE 3.0 PPM. IT WAS STATED BY THE SHIP'S STAFF THAT IT IS COMPANY POLICY TO MAINTAIN THE POOLS BETWEEN 3.0 PPM AND 5.0 PPM DURING OUTBREAKS, BASED ON A RECOMMENDATION BY THE VSP.				
THE FREE CHLORINE RESIDUAL IN THE QUIET COVE POOL WAS MEASURED AT 3.5 PPM.				
SMS GI MATRIX RECOMMENDATIONS WERE FOLLOWED. We are reviewing SMS vs VSP manual and are in contact with CDC on appropriate levels during medium GI response.				
2	BEACH BLANKET GALLEY	37	0	No
EXCESSIVE CONDENSATE WAS NOTED ON THE DECKHEAD ABOVE THE CLEAN END OF THE OUTBOARD DISHWASH MACHINE. THE FINAL RINSE TEMPERATURE WAS MEASURED AT 180°F AT THE PLATE SURFACE AND AN EXCESSIVE AMOUNT OF STEAM WAS NOTED ESCAPING FROM THE MACHINE				
FINAL RINSE TEMP. LOWERED TO 168 C. THIS HAS ELIMINATED THE EXCESS AMOUNT OF STEAM				
3	BEACH BLANKET GALLEY	28	0	No
EXCESSIVE CONDENSATE WAS NOTED ON THE DECKHEAD ABOVE THE CLEAN END OF THE OUTBOARD DISHWASH MACHINE.				
FINAL RINSE TEMP. LOWERED TO 168 C. THIS HAS ELIMINATED THE EXCESS AMOUNT OF STEAM				
4	TRITON'S COLD PANTRY	20	0	No
A SEAM WAS NOTED ALONG THE BACK PLATE OF THE SLICER.				
BACK PLATE OF THE SLICER HAS BEEN FILLED UP WITH AN APPROVED SEALANT				
5	TRITON'S COLD PANTRY	26	0	Yes
THE SEAM ALONG THE BACK PLATE OF THE SLICER WAS SLIGHTLY SOILED WITH FOOD RESIDUE.				
CREW MEMBERS RESPONSIBLE IN THIS AREA HAVE BEEN RE-TRAINED WITH REGARD TO OUR CLEANING & SANITIZING PROCEDURES AND IT IS ADDED ON TO MANAGERS CHECK LIST.				
 Triton's Checklists.xls				
6	TRITON'S HOT GALLEY	27	0	No
THE FRONT UPPER EDGES OF THE OVEN CAVITIES WERE SOILED WITH GREASE AND FOOD RESIDUE.				
CREW MEMBERS RESPONSIBLE IN THIS AREA HAVE BEEN RE-TRAINED WITH REGARD TO OUR CLEANING & SANITIZING PROCEDURES AND IT IS ADDED ON TO MANAGERS CHECK LIST.				
 Triton's Checklists.xls				
7	TRITONS' HOT GALLEY	26	0	Yes
A SLIGHT BUILD-UP OF FOOD RESIDUE WAS NOTED ON THE FRYER COILS.				
CREW MEMBERS RESPONSIBLE IN THIS AREA HAVE BEEN RE-TRAINED WITH REGARD TO OUR CLEANING & SANITIZING PROCEDURES AND IT IS ADDED ON TO MANAGERS CHECK LIST.				
 Triton's Checklists.xls				
8	TRITON'S BEVERAGE STATION	26	0	Yes
A BRASS FITTING WAS NOTED BETWEEN THE CARBONATOR AND THE BACKFLOW PREVENTION DEVICE. THIS WAS NOTED ON THE CARBONATOR FOR THE LEFT SODA UNIT.				
BRASS FITTING IS REPLACED WITH STAINLESS STEEL FITTING				

9 PARROT CAY POTWASH

24

0

Yes

THE CREW MEMBER WAS NOT IMMERSING THE ITEMS IN THE FINAL RINSE COMPARTMENT FOR 30 SECONDS. HEAT WAS USED TO SANITIZE.

CREW MEMBERS RESPONSIBLE IN THIS AREA HAVE BEEN RE-TRAINED WITH REGARD TO OUR CLEANING & SANITIZING PROCEDURES AND IT IS ADDED ON TO MANAGERS CHECK LIST.



Parrot Cay
Checklists.xls

10 PARROT CAY HOT GALLEY

26

0

Yes

THE FRYER COILS WERE SLIGHTLY SOILED WITH FOOD RESIDUE.

CREW MEMBERS RESPONSIBLE IN THIS AREA HAVE BEEN RE-TRAINED WITH REGARD TO OUR CLEANING & SANITIZING PROCEDURES AND IT IS ADDED ON TO MANAGERS CHECK LIST.



Parrot Cay
Checklists.xls

11 PARROT CAY HOT GALLEY

27

0

No

THE DECK IN THE TECHNICAL COMPARTMENT ON THE RIGHT SIDE OF THE FRYERS WAS SOILED AND WET.

CREW MEMBERS AND SUPERVISORS IN THE AREAS HAVE BEEN COACHED TO ENSURE THAT FLOOR IN THE TECHNICAL SPACES IS KEPT DRY

12 PARROT CAY BUFFET STATION

21

1

No

A SEAM WAS NOTED ALONG THE HARD COUNTER SURFACE ON THE PORT SIDE OF THE BUFFET NEAR THE PLATE STORAGE AREA.

THE SEAM HAS BEEN FILLED UP WITH AN APPROVED SEALANT

13 PARROT CAY DISHWASH/GLASSWASH

22

0

No

THE CONVEYOR SPEED ON THE DATA PLATE STATED THAT A RACK SHOULD PASS THROUGH IN 2 MINUTES AT LEVEL 2. THE RACK PASSED THROUGH IN LESS THEN 2 MINUTES.

CONVEYOR SPEED WILL BE CHECKED WITH THE DATA PROVIDED IN THE MANUAL, THE SPEED AND / OR DATA PLATE IT WILL BE ADJUSTED ACCORDINGLY.

14 PARROT CAY BEVERAGE STATION

26

0

Yes

A BRASS FITTING WAS NOTED BETWEEN THE CARBONATOR AND THE BACKFLOW PREVENTION DEVICE. THIS WAS NOTED AT THE CARBONATOR FOR THE LEFT SODA UNIT.

BRASS FITTING IS REPLACED WITH STAINLESS STEEL FITTING

15 ANIMATOR'S DISHWASH/GLASSWASH

30

0

No

A WASTE RECEPTACLE WAS NOT PROVIDED AT THE HANDWASH SINK LOCATED AT THE SOILED END OF THE DISHWASH UNIT.

WASTE RECEPTACLE WAS PROVIDED IMMEDIATELY

16 OFFICER'S/STAFF MESS

19

0

No

THE TONGS WERE TOO SHORT FOR THE LONG COLD CUT PAN. THE HANDLE OF THE TONGS WAS TOUCHING THE FOOD.

9" TONGS ALL STAINLESS STEEL TONGS WILL BE USED

17 OFFICER'S/STAFF MESS

20

0

No

THE PLASTIC FINISH ON THE HANDLES OF A NUMBER OF TONGS WAS DAMAGED.

NEW ALL STAINLESS STEEL TONGS WILL BE USED

18 PIZZA BAR

16

0

Yes

THE PIZZA SERVICE RUNS FROM 12-12 WITH A 3-HOUR BREAK BETWEEN 6 AND 9 P.M. THE PIZZAS WERE NOT TIME CODED DURING THE 12-6 TIME PERIOD.

IMPROVED PLAN FOR HOLDING PHF WITH MEAL PERIOD LONGER THAN 4 HRS HAS BEEN IMPLEMENTED



OG VSP Time
Temperature Contr..

19 **FOOD SERVICE GENERAL**

16

0

Yes

THE TAGS FOR THE LITTLENECK CLAMS AND MUSSELS WERE NOT IN A RECORD KEEPING SYSTEM THAT CORRELATES THE TAGS WITH THE DATES THE MEALS WERE SERVED.

IMPROVED RECORD KEEPING THAT CORRELATES THE TAGS WITH THE DATES THE MEALS WERE SERVED HAS BEEN IMPLEMENTED



Record keeping
plan for shellf...

20 **FOOD SERVICE GENERAL**

33

1

No

THE POURED FLOOR FINISH WAS DAMAGED ALONG THE SCUPPERS AND BULKHEADS IN THE GALLEYS.

CONTINUED WORK WILL BE DONE WHERE POSSIBLE WHILE SHIP IS IN SERVICE. OTHER AREAS WILL BE ADDRESSED IN THE NEXT DRY DOCK

21 **FOOD SERVICE GENERAL**

21

1

No

THE PIPE WRAP IN THE TECHNICAL COMPARTMENTS OF THE HOT SERVICE LINES WAS DAMAGED THROUGHOUT THE GALLEY SPACES.

DAMAGED PIPE WRAPS WILL BE CHANGED IN TECHNICAL SPACES AS PART OF CONTINUOUS MAINTENANCE PROCESS

22 **FOOD SERVICE GENERAL**

20

0

No

SLOTTED FASTENERS WERE NOTED ON THE FRYER COILS.

SLOTTED SCREWS HAVE BEEN REPLACED WITH VSP/USPH APPROVED SCREWS

23 **FOOD SERVICE GENERAL**

20

0

No

THE LIDS FOR THE COFFEE AND HOT WATER CARAFES COULD NOT BE DISASSEMBLED FOR CLEANING. THE PROCEDURE FOR CLEANING WAS TO RUN THE LIDS THROUGH THE DISHWASH UNIT.

WILL IMPLEMENT REPLACEMENT PLAN FOR COFFEE POTS WITH EASY CLEANABLE LIDS IN PROCESS OF GETTING SAMPLES.

24 **MEDICAL**

01

4

Yes

4-HOUR REPORTS WERE NOT SUBMITTED FOR 3 OUT OF THE LAST 5 CRUISES WHERE THE NUMBER OF CASES OF GASTROINTESTINAL ILLNESS INCREASED ABOVE THE NUMBERS MADE DURING THE 24-HOUR REPORT.

MEDICAL TEAM INSTRUCTED TO FOLLOW VSP OPERATIONS MANUAL REQUIREMENTS AND SEND 4-HOUR REPORT IF THERE IS ANY INCREASE IN GI CASES. SHORESIDE DCL HAS BEEN IN CONTACT WITH CDC/VSP TO CONVEY OUR APOLOGIES AND CONFIRM PROPER PROCEDURES. RESPONSIBLE CREW HAS BEEN COACHED AND HANDOVER PROCESS WILL BE REVIEWED .

25 **CORRECTIVE ACTION STATEMENT**

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No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: DISNEY WONDER - CAS - [01/15/2004] .